

PINKY SWEAR

New York City

EVENT PACKAGES



2025

Prix Fixe Menu

UP TO 20 GUESTS

\$70pp • choice of 2 apps, 2 entrees, 1 dessert | \$85pp • choice of 3 apps, 2 entrees, 2 desserts | \$100pp • choice of 3 apps, 3 entrees, 2 desserts

Appetizers

TUNA CRUDO

Montauk Yellowfin Tuna, Vanilla, Lychee,
Scotch Bonnet Pepper, Basil

CHARGRILLED OYSTERS

Lightly Charred Peconic Oysters,
Curried Miso, Foie Gras, Pineapple

BLUE CRAB DOUGHNUTS

Crab, Boursin, Sweet Potato,
Chive Blossom

GRILLED KALE SALAD

Apricot, Olive, Rosemary, Lemon,
Crispy Rice, Nori Green Goddess Dressing

SHINNECOCK SCALLOPS

Black Maitake, Lardo, Yuzu, Hazelnut,
Summer Truffle

Entrees

DRY AGED BRISKET BURGER

PS Cheese Whiz, Marrow Aioli,
Onion, Pickle, Everything Milk Bun

LAMB PAPPERDELLE

Lamb Pancetta, Agretti, Rosemary,
Dried Sungold Tomato, Pecorino

MUSHROOM GARGANELLI

Hen of the Woods, Fennel, Sage, Black
Truffle, Caciocavallo. Panko, Celery Root

SMOKED TILEFISH

Dijon, Cucumber, Fennel, Dill

SHORTRIB PASTRAMI +\$15

Fennel, Mustard Seed, Coriander,
Honey, Dill, Roasted Lemon,
Chestnut Beurre Blanc

Desserts

S'MORES

Homemade Marshmallows, Graham, Aged
White Balsamic, Dark Chocolate

SESAME SUNDAE

Tahini Gelato, Chocolate Mousse,
Harry's Strawberries, Salted Caramel,
Toasted Coconut, Potato Chips

Event Packages

BASE 2 HOUR EVENT

SIP*just drinks*

\$75 PER PERSON

Drinks

Basic Open Bar Package—
Includes: well liquor, beer,
house red and white wine,
juice, and soda

Food

All food is ordered a la carte from
our dinner and snack menus.

ADDITIONAL HOURS \$32/PERSON**SAVOR***drinks + light bites*

\$160 PER PERSON

Drinks

Signature Open Bar Package—
Includes: 3 on-menu cocktails,
well liquor, beer, wine,
juice, and soda

Food

Passed canapé service—
Choice of 4 selections from our
canapés menu.

ADDITIONAL HOURS \$75/PERSON**INDULGE***drinks + a full spread*

\$250 PER PERSON

Drinks

Signature Open Bar Package—
Includes: 4 on-menu cocktails,
well liquor, beer, wine,
juice, and soda

Food

Passed canapé service—
Choice of 4 selections from our
canapés menu.

Choice of 2 selections from our
basic stationary platter menu.

ADDITIONAL HOURS \$115/PERSON**CELEBRATE***everything on offer—
the full Pinky Swear experience*

\$400 PER PERSON

Drinks

Premium Open Bar Package—
Includes: top shelf liquor,
all signature cocktails, signature
mocktails, Pinky Promise shots,
large format drinks, beer, wine,
juice, and soda

Food

Passed canapé service—
Choice of 6 selections from our
canapés menu.

Choice of 4 selections from our full
stationary platter menu.

ADDITIONAL HOURS \$185/PERSON

Passed Canapés

*ALL MENUS SUBJECT TO SEASONAL CHANGES

BLUE CRAB DOUGHNUTS
Crab, Boursin, Sweet Potato, Chive Blossom

SMOKED LAMB DOUGHNUTS
Calabrian Chili, Rosemary, Pecorino, Fennel

CHARGRILLED OYSTERS
Peconic Oysters, Curried Miso, Foie Gras, Pineapple

CHICKEN SKEWERS
Grilled Jerk Chicken, Caramelized Peppercorn, Lime

TUNA TARTARE BITES
Montauk Yellowfin, Cucumber, Melon, Cardamom, Mint, Lemon

PIGS IN A BLANKET
Prosciutto Wrapped Mini Hot Dogs

SHRIMP COCKTAIL
Montauk Red Shrimp, Lemon Dip, Puffed Quinoa, Mint

CAVIAR*
Dutch Osetra Platinum Caviar, Lemon Parm Cream, Potato Chips

CHEESE & CHARCUTERIE BOARD
Selection of House Made and Carefully Chosen Local Producers

CRUDITÉ BOARD
Seasonal Local Fresh Vegetables, Pistachio Avocado Mousse Dip

SLIDERS
Smoked Pineapple Pork | Curry Chicken | Mushroom Muffaletta

FRENCH FRY PLATTER
Garlic Parm | House Ketchup | Jalepeño Lime | Bone Marrow Aioli
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SEAFOOD TOWER
Raw Peconic Gold Oysters | Chargrilled Oysters
Razor Clams | Montauk Red Shrimp | Yellowfin Tuna Crudo

SMOKED BRISKET PLATTER
Whole Smoked Brisket, Slaw, Pickles, Buns

DESSERT PLATTER
Housemade S'mores, Ice Cream, and Treats

Stationary Platters

Cocktail Menu

ACRYLIC MIRROR

savory martini

Vodka or Gin, Blanc Vermouth,
Fino Sherry, Picked Tomato Brine**WAVEY DAVEY**

tropical margarita

Mezcal, Gentian, Lime, Ginger,
Passionfruit**SWAN CHARIOT**

floral collins

Vodka, Lavender, Grapefruit,
Meyer Lemon, Suze, Seltzer**REVERSE SPACETIME**

berry basil smash

Gin, Aperitivo, Strawberry,
Basil, Lemon**CLOUD 9**

campfire espresso martini

Vodka, Cold Brew Coffee,
Creme de Cacao, Marshmallow**BURNING DOWN THE HOUSE**

breakfast spicy margarita

Tequila, Habanero, Agave, Lime,
Everything Bagel Seasoning**INTERGALACTIC**

seasonal paper plane

Bourbon, Amaro Nardini, Apricot,
Grapefruit, Lime**INFINITY PHONE**

poolside white negroni

Coconut Gin, Cocchi Americano,
Luxardo, Aperitivo**HOLE IN THE WALL**

frozen fruity colada

Rum, Blue Curaçao, Midori, Guava,
Lime, Coconut Cream**CADILLAC MOON**

spiced old fashioned

Bourbon, Braulio, Faretti

Low Proof

NOISE COMPLAINT

refreshing & earthy

Second Sip Gin, Cynar, Cucumber,
Mint, Lemon, Soda**EXQUISITE CORPSE**

crushable sour

Second Sip Gin, Fino Sherry,
Lemon, Grapefruit Peel

Zero Proof

STRAIGHT EDGE DAVID

Wavey Davey's sober twin

Seedlip, Lime, Ginger,
Passionfruit**ETERNAL YOUTH**

non-alcoholic Swan Chariot

Seedlip, Lavender, Grapefruit,
Meyer Lemon, Seltzer**LONG EXPOSURE**

non-alcoholic coffee paloma

Pathfinder, Grapefruit, Lime,
Coffee, Honey

Pinky Promises

shots • set of 2

PLAYDATEBourbon, Amaro Ciocaro,
Strawberry, Honey**EN PASSANT**Reposado Tequila, Pineapple
Cordial**PHYSICAL GRAFFITEA**Vodka, Jasmine Green Tea,
Ginger, Lime

Wine

SPARKLINGBrut Nature Blanc De Blancs,
'3B', Filipa Pato, Barraida, NVChampagne, 'Eugène' Extra Brut,
Famille Moussé (BTB)**WHITE**Albariño, 'Etiqueta Verde',
Granbazan, Rias Baixas, 2023Bierzo Blanco, 'La del Vivo', Raul
Perez, Castilla y Leon, 2022 (BTB)**RED**Gamay, 'Les Marrans',
Domaine des Marrans,
Beaujolais, Fleurie, 2023**ORANGE**Orange Rose, 'Big Salt',
Riesling, Oregon, 2024

Beer & Seltzer

IPA

Grimm Wave Table | 6.7% ABV

PILSNER

Threes Vliet | 5.1% ABV

LAGER

Miller High Life | 4.6% ABV

N/A GOLDEN ALE

Athletic Brewing | <0.5% ABV

HARD SELTZER

Dirty Water | 4.5% ABV

BOTTLE SERVICE

Vodka

TITO'S • 300

GREY GOOSE • 400

BELVEDERE • 400

Tequila

ESPOLON BLANCO • 350

DON FULANO BLANCO • 400

JOSE CUERVO RESERVA DE LA FAMILIA EXTRA AÑEJO • 600

DON JULIO 1942 • 650

Mezcal

ILEGAL JOVEN • 350

DERRUMBES DURANGO • 450

DERRUMBES SAN LUIS POTOSÍ • 450

Scotch

MACALLAN 12 • 450

BALVENIE 12 • 450

Cognac

D'USSE • 450

HENNESSY • 450

Mixers

SODA • CLUB | COLA | DIET | LEMON-LIME | ORANGE | COCONUT

JUICE • PINEAPPLE | ORANGE | CRANBERRY | GRAPEFRUIT